

1. Fruit and vegetable crispers
2. Three adjustable cantilever shelves
3. Butter storage compartment
4. Portable egg tray
5. Freezer door juice-can shelf
6. Easy-Release™ ice trays
7. Temperature controls (both fresh food and freezer)
8. Power saver switch
9. Model and serial number
10. Defrost water pan (behind grille)

## INSTALLATION

Allow 1/2-inch clearance at both sides and at the back for ease of installation. When building a new home, consider providing water supply to refrigerator location. It will simplify connection of optional automatic icemaker should you wish to install one at a later date.

Your refrigerator should not be installed where the temperature will go below 60°F. because the refrigerator will not run frequently enough to maintain proper temperatures.

Be sure to install on a floor strong enough to support a fully loaded refrigerator.

Adjustable legs at the front corners of the refrigerator should be set so the refrigerator is firmly positioned on the floor, and the front is raised just enough that the doors close easily when opened about half-way. Remove the grille by grasping at the bottom and pulling up and out. (See Fig. 1).

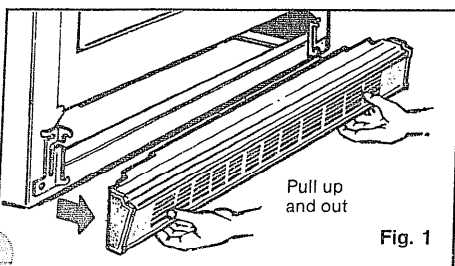


Fig. 1

Turn adjustable legs left to raise the refrigerator to lower. (See Fig. 2).

# Hotpoint

## REFRIGERATOR/FREEZER USE & CARE

### MODEL CTF16C

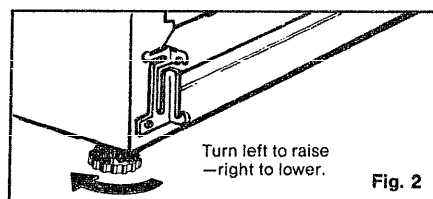


Fig. 2

To replace grille, set tabs on hooks at both ends and push top toward refrigerator until grille snaps into place. (See Fig. 3).

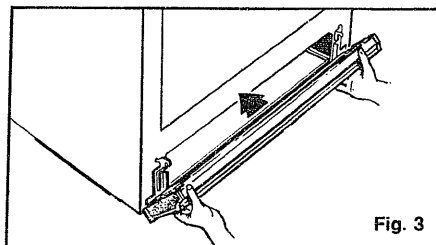


Fig. 3

## ELECTRICAL CONNECTION

### IMPORTANT (PLEASE READ CAREFULLY)

**FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.**

The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong (grounding) wall receptacle (Fig. 4) to minimize the possibility of electric shock hazard from this appliance. The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

### PREFERRED METHOD

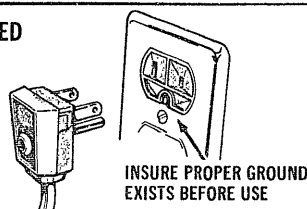


Fig. 4

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.**

**USAGE SITUATIONS WHERE APPLIANCE'S POWER CORD WILL BE DISCONNECTED INFREQUENTLY**

### TEMPORARY METHOD

(ADAPTER PLUGS NOT PERMITTED IN CANADA)

ALIGN LARGE PRONGS/SLOTS

Fig. 5

INSURE PROPER GROUND AND FIRM CONNECTION BEFORE USE

Because of potential safety hazards under certain conditions, we strongly recommend against the use of an adapter plug. However, if you still elect to use an adapter, where local codes permit, a TEMPORARY CONNECTION may be made to a properly grounded two-prong wall receptacle by the use of a UL listed adapter which is available at most local hardware stores (Fig. 5). The larger slot in the adapter must be aligned with the larger slot in the wall receptacle to provide proper polarity in the connection of the power cord.

**CAUTION:** Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring. The customer should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use. Should this happen, DO NOT USE the appliance until a proper ground has again been established.

**USAGE SITUATIONS WHERE APPLIANCE'S POWER CORD WILL BE DISCONNECTED FREQUENTLY**

Do not use an adapter plug in these situations because frequent disconnecting of the power cord places undue strain on the adapter ground terminal. The customer should have the two-prong wall receptacle replaced with a three-prong (grounding) receptacle by a qualified electrician before using the appliance.

The refrigerator should always be plugged into its own individual electrical outlet (115 volt, 60 hertz, single phase AC.)

## TEMPERATURE CONTROLS

Your refrigerator has dual temperature controls for the freezer and the fresh food compartments (Fig. 6).

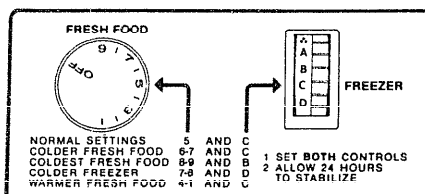


Fig. 6

**Initially set the Freezer control at "C" and the Fresh Food control at "5."**

**For colder Fresh Food compartment,** leave the Freezer control at "C" and set the Fresh Food control at "6" or "7."

**For coldest Fresh Food compartment,** set the Freezer control at "B" and the Fresh Food control at "8" or "9."

**For colder Freezer,** set the Freezer control at "D" and the Fresh Food control at "7" or "8."

**For warmer Fresh Food compartment,** leave the Freezer control at "C" and set the Fresh Food control at "4," "3," "2," or "1."

After adjusting the temperature controls, allow 24 hours for temperatures to stabilize.

Note: Turning the Fresh Food control to "O" also turns off refrigeration in the Freezer compartment.

**Guide To Proper Temperatures:** If a container of milk is too warm or too cold to your taste after being on the top shelf in the Fresh Food compartment for a day, adjust the Cold Control Dials accordingly. If a gallon of ice cream remains firm to the touch after being in the Freezer for a day, the Cold Control Dials are at the proper setting. If the ice cream's firmness is not to your liking, adjust the dials accordingly. Check a day after resetting either dial to make sure new setting is providing the temperature you desire.

If you advance the Freezer compartment Cold Control Dial to "E" to freeze a quick supply of ice cubes or a large amount of food, be sure to reset the dial to its previous setting within a day.

## POWER CONSUMPTION

The kilowatt hours per month (Kwh/Mo.) shown on the fact tag attached to the

inner door is the measure of the power consumed when tested in accordance with AHAM Standard HRF-2ECFT with power saver switch in the DRY position and in the HUMID position.

The approximate monthly cost of operation can be calculated by multiplying the Kwh/Mo. by the cost per kilowatt hour from your local power company.

## POWER SAVER SWITCH

Your refrigerator is equipped with a power saver switch located on the left side of the refrigerator near the top of the fresh food compartment (Fig. 7).



Fig. 7

**THIS SWITCH SHOULD NORMALLY BE KEPT ON "DRY" POSITION.**

Most modern refrigerators use electric heaters in certain areas to prevent formation of moisture on exterior surfaces during humid weather. The power saver switch allows you to activate these heaters should they be needed. If moisture appears on the outside of the refrigerator, wipe it off and move the power saver switch to "HUMID" position. Remember to return the power saver switch to "DRY" when the weather becomes less humid.

The above recommended settings minimize power consumption and insure good performance in humid weather.

## POWER-SAVING TIPS

- Don't open doors more often than necessary and close them as soon as possible, particularly in hot, humid weather.
- Store only foods requiring refrigeration in your refrigerator.
- Wipe all moisture from bottles and cartons before putting them into the refrigerator, and keep all foods covered to reduce moisture build-up inside.
- Don't waste ice cubes by letting many melt while using a few.
- If you turn control to coldest position for quick chilling or freezing, don't forget to turn it back to normal setting.

• Don't overcrowd your refrigerator—overcrowding can require extra electrical energy to keep everything cool.

• Before leaving the house or retiring for the night, check to be sure doors haven't been left ajar inadvertently.

• Don't locate your refrigerator adjacent to your range, a heating vent or where sunshine will strike it if any other kitchen arrangement is possible.

## SUGGESTED STORAGE TIMES—MEAT & POULTRY

PRODUCT	STORAGE PERIOD (To maintain its quality)	
	REFRIGERATOR 35° to 40° F. DAYS	FREEZER 0° F. MONTHS
<b>FRESH MEATS</b>		
Roasts (Beef and Lamb) . . .	3 to 5	8 to 12
Roasts (Pork and Veal) . . .	3 to 5	4 to 8
Steaks (Beef) . . . . .	3 to 5	8 to 12
Chops (Lamb and Pork) . . .	3 to 5	3 to 4
Ground and Stew Meats . . .	1 to 2	2 to 3
Variety Meats . . . . .	1 to 2	3 to 4
Sausage (Pork) . . . . .	1 to 2	1 to 2
<b>PROCESSED MEATS</b>		
Bacon . . . . .	7	1
Frankfurters . . . . .	7	½
Ham (Whole) . . . . .	7	1 to 2
Ham (Half) . . . . .	3 to 5	1 to 2
Ham (Slices) . . . . .	3	1 to 2
Luncheon Meats . . . . .	3 to 5	Freezing
Sausage (Smoked) . . . . .	7	not recom-
Sausage (Dry and Semi-Dry) . .	14 to 21	mended.
<b>COOKED MEATS</b>		
Cooked Meats and Meat		
Dishes . . . . .	1 to 2	2 to 3
Gravy and Meat Broth . . .	1 to 2	2 to 3
<b>FRESH POULTRY</b>		
Chicken and Turkey . . . .	1 to 2	12
Duck and Goose . . . . .	1 to 2	6
Giblets . . . . .	1 to 2	3
<b>COOKED POULTRY</b>		
Pieces (Covered with Broth) .	1 to 2	6
Pieces (Not Covered) . . .	1 to 2	1
Cooked Poultry Dishes . . .	1 to 2	6
Fried Chicken . . . . .	1 to 2	4

U.S. Department of Agriculture—January 1973

## FREEZER SECTION

### AUTOMATIC ICEMAKER (optional)

If your refrigerator did not come already equipped with an automatic icemaker, you may add one at any time. Contact your local Hotpoint dealer; request Cat. No. HPT-KIT-1.

# MAKE YOUR OWN SELF-SERVICE CHECK BEFORE CALLING FOR HOTPOINT PRODUCT SERVICE

If your refrigerator appears to have stopped operating (except during the defrost cycle when the motor and fan are normally shut off completely for the length of the cycle), make these simple tests before calling for service:

1. Check temperature control dial. It may be turned to the OFF position.
2. If interior light is not on, check to see if refrigerator is plugged in at wall receptacle.
3. If plug is secure and the refrigerator still

fails to operate, plug another appliance into the same outlet to determine if there is a burned-out fuse.

4. Follow check list below for other possible trouble spots.

## Moisture forms on outside of refrigerator

- ☐ Moisture not unusual during periods of high humidity
- ☐ Move power saver switch to HUMID position

## Moisture collects inside

- ☐ Too-frequent and too-long door openings
- ☐ Hot-humid weather increases rate of frost build-up and internal sweating
- ☐ During automatic defrosting water runs down rear wall—this is normal

## Cabinet has odor

- ☐ Certain foods produce odor—should be covered
- ☐ Interior needs cleaning
- ☐ Defrost-water pan needs cleaning

## Refrigerator runs too long

- ☐ Modern refrigerators are larger and run colder—require more running time
- ☐ Doors kept open too long
- ☐ Temperature controls set too cold
- ☐ Normal at time of installation or after refrigerator has been turned off
- ☐ Grille and condenser need cleaning

## Refrigerator runs too frequently

- ☐ Required to provide even temperature

- ☐ Too-frequent and too-long door openings

## Cabinet vibrates

- ☐ Legs need adjusting
- ☐ Check for weak floor

## Slow ice cube freezing

- ☐ Freezer door may have been left ajar

## Fresh food temperature too warm

- ☐ Temperature control not set in cold enough position
- ☐ Too-frequent and too-long door openings
- ☐ Package holding door open
- ☐ Grille and condenser need cleaning

## Fresh foods dry out

- ☐ Foods should be covered

## Fresh food temperature too cold

- ☐ Temperature control dial set in too cold position

## Noisy

- ☐ Noise level is slightly higher on modern, larger refrigerators
- ☐ Fan air flow—this is normal
- ☐ Defrost-water pan not in correct position
- ☐ Legs need adjusting

- ☐ Check for weak floor

## Refrigerator does not run

- ☐ Temperature control in OFF position
- ☐ Not plugged in
- ☐ No power at outlet
- ☐ House fuse blown

## Hot air from bottom of refrigerator

- ☐ Normal air flow of fan-cooled condenser

## Water on floor

- ☐ Defrost-water pan full, missing, or not in position

## Interior light does not light

- ☐ No power at outlet
- ☐ Light bulb needs replacing

## Freezer too warm

- ☐ Freezer door may have been left ajar
- ☐ Package may be holding door open
- ☐ Grille and condenser need cleaning

## Frost on frozen food

- ☐ Too-frequent and too-long freezer door openings
- ☐ Freezer door may have been left ajar

## Frozen foods dry out

- ☐ Packages not wrapped or sealed properly

## RAPID ELECTRICAL DIAGNOSIS

Your refrigerator is wired for accurate electrical diagnosis in your home—takes only minutes to check its entire electrical system. No need to unplug, move or unload refrigerator to make diagnosis.



**CUSTOMER CARE**  
**... EVERYWHERE**  
**Fast Dependable Service**

If you need to call a Hotpoint Serviceman, be sure to give the model number of your refrigerator. It may be found at the front of your refrigerator at the bottom of the fresh food section near the hinge (see model sketch, front cover). When service is required, be sure to specify genuine Hotpoint renewal parts.

## Complaint Handling

We maintain a staff of Customer Relations Managers at major market locations to whom you may appeal for service help if you are not satisfied with the assistance received through the normal channels specified in the warranty on the back cover under "How To Obtain Service." A listing of locations and telephone numbers is provided with the product. We also

maintain a working relationship with MACAP, the Major Appliance Consumer Action Panel, 20 North Wacker Drive, Chicago, Illinois 60606, so that you may contact them for help in resolving a complaint but only after you have tried to resolve the problem through our Customer Relations Offices.

for cleaning door gaskets, vegetable crispers and all plastic parts. Wash ice trays in lukewarm water only.

Periodically, remove drain plug under vegetable crisper and flush out with soda/water solution and bottle brush.

## Outside

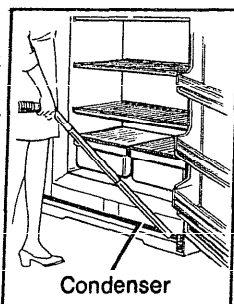
To clean and protect the finish, use liquid polish or wax suitable for use on appliances. Never use oily furniture polish, cleaning powders, or alkaline soaps.

## Defrost Water Pan

Pan located behind grille should be cleaned at least once a year or if food is spilled in refrigerator section.

## Condenser

For most efficient operation, remove the grille and either sweep away or vacuum up dust that's readily accessible. This easy cleaning operation should be done once a year.



## NO DEFROSTING

It is not necessary to defrost the fresh food section of your refrigerator; it will defrost itself automatically.

Defrost water drains down the inside back wall of the refrigerator during the defrost cycle, empties into the drain hole in the floor of the refrigerator and collects in the drain pan under the refrigerator where it evaporates.

## VACATION?

If you shut off the house power for extended vacations, remove food and clean interior with soda solution using one tablespoon of soda per each quart of water. Wipe dry. To prevent formation of odor, place open box of soda in refrigerator and leave doors open.

If you have an icemaker, flip manual switch to OFF position and be sure to shut off water supply to icemaker. (Ask installer to point out location of shut-off valve at time of installation.)

If you leave for shorter absences, remove

perishable foods and leave control dials at normal setting. If, however, room temperature is expected to go below 60°F., turn control dials to OFF, remove food, clean interior, leave doors open and remove plug from wall receptacle.

## MOVING?

Disconnect power cord from wall receptacle. Remove all foods and clean interior. Such loose items as grille, shelves, storage pans, ice trays, covers and removable parts should be protected or secured with tape. This prevents their coming loose and causing damage. Handle with care; exterior should be protected with blanket covering.

## SAFETY SUGGESTIONS

The suggestions noted below apply to the operation of your household electric refrigerator. Hotpoint recommends these safety precautions:

1. If your old refrigerator is still around the house but not in use, be sure to remove the doors. This will reduce the possibility of danger to children.

2. Some refrigerators are equipped with automatic icemakers. Do not place fingers or hands on the automatic icemaking mechanism while the refrigerator is plugged in. This will prevent contact with the moving parts of the ejector mechanism, or with the heating element that releases the cubes.

3. The refrigerator should always be plugged into its own individual electrical outlet (115 volt, 60 cycle, single phase AC). This is recommended for best performance and to prevent overloading house wiring circuits, which could cause a possible fire hazard from overheating wires.

**USE OF EXTENSION CORDS**—Because of potential safety hazards under certain conditions, we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL listed 3-wire grounding type appliance extension cord and that the current carrying rating of the cord in amperes be equal to or great-

er than the branch circuit size shown on the rating nameplate of this appliance. Such extension cords are obtainable through your local service organization.

4. Repair or replace immediately all electric service cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either the plug or connector end.

5. Never unplug your refrigerator by pulling on the wire. Always grip the plug firmly and pull straight out from the receptacle.

6. Do not operate your refrigerator in the presence of explosive fumes.

7. A burned-out light bulb might break when being replaced. In order to avoid contact with a live wire filament, it is recommended that the refrigerator first be unplugged when replacing a light bulb. **Note:** Turning control to OFF position does not remove power to the light circuit.

8. Always remove the power cord from wall outlet before removing the base grille.

9. Don't refreeze frozen foods which have thawed completely unless you cook them after they have thawed. The United States Department of Agriculture in Home and Garden Bulletin No. 69 says, "...if foods have thawed only partially and there are still ice crystals in the package, they may safely be refrozen... Refrozen food should be used as soon as possible.

"If foods have slowly thawed and have warmed gradually over a period of several days to a temperature of 40°F., they are not likely to be fit for refreezing. Under these conditions, meats, poultry, most vegetables and some prepared foods may become unsafe to eat; most fruits and fruit products soon develop an undesirable flavor."

*Also note and follow other precautions contained in this Use & Care Book.*

(Be sure to shut off water supply to ice-maker when going on vacation or away for extended period of time.)

## TIPS ON FREEZING FOODS

There are three essential requirements for efficient home freezing. First, of course, is initial quality. Only top-quality foods should be frozen. Freezing retains quality and flavor; it cannot improve quality. Second is speed. The quicker fruits and vegetables are frozen after picking, the better the frozen product will be. You'll save time, too, because less culling and sorting will be necessary. The third requirement is proper packaging. Use food wraps designed especially for freezing; they're readily available in a wide selection at your favorite store.

## TO FREEZE MEAT, FISH AND POULTRY

Wrap well in freezer-weight foil (or other heavy-duty wrapping material), forming it carefully to the shape of the contents. This expels air. Fold and crimp ends of the package to provide a good, lasting seal. Don't refreeze meat that has completely thawed; meat, whether raw or cooked, can be frozen successfully only once.

## SUGGESTED FREEZER STORAGE TIMES

(other than for meat and poultry)

Most fruits and vegetables, 8-12 months

Lean fish 6-8 months

Fatty fish, rolls and breads  
soups, stew, casseroles 2-3 months

Cakes, pies, sandwiches,  
left-overs (cooked), 1 month  
ice cream (original carton) maximum

New techniques are constantly being developed. Consult the State College or County Extension Service or your local Utility Company for the latest information on freezing and storing foods.

## ICE CREAM STORAGE

Fine-quality ice cream, with high cream content, will normally require slightly lower temperatures than more "airy" already-packed brands with low cream content. It will be necessary to experiment to determine the exact setting to keep your favor-

ite ice cream at the right serving temperature. Also, the rear of the freezer is slightly colder than the front.

## EASY-RELEASE™ ICE TRAYS

Invert and twist trays at both ends to release cubes (Fig. 8).

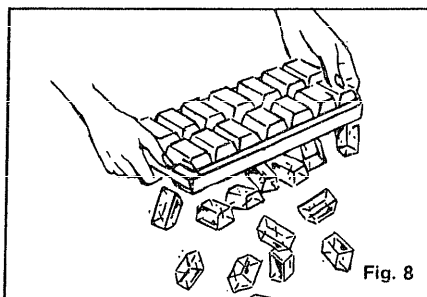


Fig. 8

For only 1 or 2 cubes, leave the tray right side up, twist ends slightly and pluck out cubes with ease.

Wash trays in lukewarm water only. Don't place in automatic dishwasher.

## NO DEFROSTING

You never have to defrost the freezer. It has been pre-set at the factory to defrost itself, automatically.

## REFRIGERATOR SECTION

### ADJUSTABLE SHELVES

This model has adjustable shelves. To adjust, remove shelf by tilting up at front, then lifting up and out of slots at rear (Fig. 9).

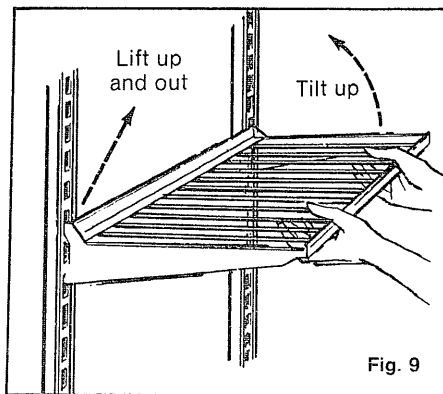


Fig. 9

To replace, select desired shelf height. With shelf front raised slightly, engage top

lug on rear shelf with proper notches. Then lower front until shelf locks into position (Fig. 10).

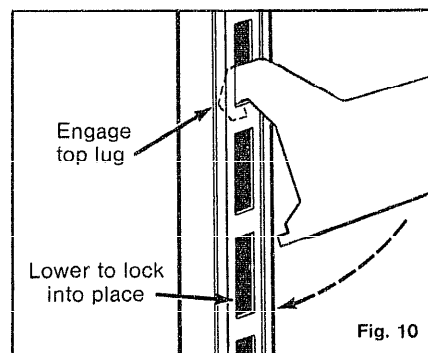


Fig. 10

## FOOD STORAGE

### Unfrozen Meats, Fish and Poultry

Meats, fish and poultry purchased from the store vary in quality and age; consequently, safe storage time in your refrigerator will vary. Always remove store wrapping from meats, fish and poultry. Rewrap in foil, film or wax paper and refrigerate immediately.

### Cheese

Cheese should be well wrapped with wax paper, aluminum foil or placed in a plastic bag. Carefully wrap to expel air and prevent mold. Packaged cheese can be stored in its own wrapping.

### Vegetables

Fruit and vegetable crispers have been specially designed to preserve natural moisture and freshness. Crispness can be maintained by covering vegetables with a moist towel. As a further aid to freshness, it is suggested that pre-packaged vegetables be stored in their original wrapping.

## CLEANING

### Inside

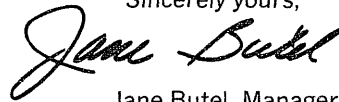
Clean both refrigerator and freezer sections at least once a year. It is recommended that the refrigerator be unplugged before cleaning. If this is not practical, wring excess moisture out of sponge or cloth when cleaning in the vicinity of switches, lights, or controls.

Use warm water and baking soda solution—about a tablespoon of baking soda to a quart of water. Rinse thoroughly with water and wipe dry. Follow this same procedure

# Dear Consumer:

This guide will help you to get the best use from your new refrigerator, offering money, time and energy saving tips. If you have any further questions, contact the Consumer Coordinator near you whose number is available from your dealer or call or write me. We would like to hear from you.

Sincerely yours,



Jane Butel, Manager  
Consumers Institute, Hotpoint  
Appliance Park AP 4 - 119, Louisville, Ky. 40225

## FULL ONE-YEAR WARRANTY— HOTPOINT REFRIGERATOR

### From Hotpoint to You—

This warranty is extended by Hotpoint to the original purchaser and to any succeeding owner and applies to products purchased in the United States, retained within the 48 contiguous states or the District of Columbia and employed in ordinary home use.

### What We Will Do—

If your Hotpoint Refrigerator fails because of a manufacturing defect within one year from the date of original purchase, we will repair the product without charge to you. Parts and service labor are included. Service will be provided in the home in the 48 contiguous states or in the District of Columbia.

### How To Obtain Service—

Service will be provided by our local Customer Care® factory service organization or by one of our franchised Customer Care servicers during normal business hours after you notify us of the need for service. Service can be arranged by telephone. Look up "Hotpoint Customer Care Service" in the yellow pages or write to the address given below.

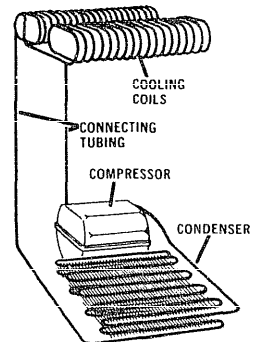
### What Is Not Covered—

This warranty does not cover the failure of your refrigerator if it is damaged while in your possession, used for commercial purposes, or if the failure is caused by unreasonable use including use on house wiring not in conformance with electrical codes, low power voltage, and failure to provide reasonable and necessary maintenance. *In no event shall Hotpoint be liable for consequential damages.* This warranty does not apply to the States of Alaska or Hawaii, nor to the Virgin Islands, Guam, American Samoa or the Canal Zone or the Commonwealth of Puerto Rico.

## ADDITIONAL FULL FOUR-YEAR WARRANTY ON THE SEALED REFRIGERATING SYSTEM

The sealed refrigerating system (compressor, condenser, evaporator and connecting tubing—see diagram) is covered in the above full warranty. In addition to that warranty we will repair this sealed system if it fails because of a manufacturing defect within the second through fifth year after original purchase. We will bear the cost of both parts and labor.

All other provisions are the same as those stated in the above full warranty.

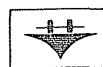


REFRIGERATING SYSTEM

## LIMITED WARRANTY

### Applicable to the States of Alaska and Hawaii

In the States of Alaska and Hawaii, free service including parts will be provided to correct manufacturing defects at our nearest service shop location or in your home, but we do not cover the cost of transportation of the product to the shop or for the travel cost of a technician to your home. You are responsible for those costs. All other provisions of this limited warranty are the same as those stated in the full warranties above.



**Hotpoint**  
A QUALITY PRODUCT OF GENERAL ELECTRIC COMPANY

Appliance Park, Louisville, Kentucky 40225